**Join your community and take part in the 2014 Watchfield Horticulture & Craft Show**

**Enter as many categories as you like—only 10p per entry.**

***Vegetables***

1. Five Potatoes white

2. Five potatoes coloured

3. Three carrots, long pointed (trim leaves to 3inches /75 mm)

4. Three carrots, stump rooted (trim leaves as above)

5. Three beetroot globe (trim leaves to three inches/75mm)

6. Two parsnips (trim leaves to 3 inches/75mm)

7. Two cabbages

8. Nine runner beans

9. Three onions, not to exceed half pound/225g each

10. Five tomatoes, medium size

11. One cucumber

12. Two table marrows (max. 15 inches/380mm long)

13. Any other vegetable not on schedule

14. Heaviest marrow

15. Longest runner bean

16. Heaviest Potato

.

***Flowers***

17. Gladioli One spike any variety or colour

18. Dahlias One vase of 3 Dahlias

medium decorative

19. Chrysanthemum One vase 3

blooms any variety

20. Chrysanthemum Sprays One vase

3 stems

21. A vase of any mixed flowers not less than five varieties

***Roses***

22. One specimen bloom, any cultivar, (to be judged solely on its beauty as an individual bloom, leaves may be attached, wire supports are permitted)

23. A vase of five blooms, one or more varieties.

24. A vase of three blooms same variety

***Fruit***

25. Five apples, cooking

26. Five apples, dessert

27. Five pears, dessert

28. Raspberries, a bowl of 15

29. Any other fruit not on schedule

***Pot Plants***

30. One plant, geranium, pot not to exceed 6 inches/15cm in diameter

31. One plant, foliage, pot not to exceed 6 inches/15cm in diameter

32. Fuchsia, any variety, one pot or bowl, not to exceed 6 inches /15cm in diameter

33. Cactus or succulent, one pot or bowl not to exceed 6 inches/15cm in diameter.

34. One plant not on schedule, pot not to exceed 6 inches/15cm in diameter.

***Flower arrangements***

35. A table centre arrangement. To be viewed all round. Not more than 1ft /30cm overall. Accessories permitted.

36. An arrangement in a kitchen utensil. Not more than 2ft/60cm overall

37. A miniature arrangement. Not to exceed five inches/12cm overall

N.B. Fresh flowers and plant material should be used unless otherwise stated. Measurements apply to dimensions in all directions, including diagonals

***Home Economics***

38. One pot of Strawberry Jam or Jelly

39. One pot of Gooseberry Jam or Jelly

40. One pot of Raspberry Jam or Jelly

41. One pot of Stone Fruit Jam or Jelly

42. One pot of Mixed Fruit Jam or Jelly

43. One pot of Jam, Jelly or Marmalade not on schedule

44. One pot of any Pickle, Chutney or Relish

45. Five plain scones (as recipe)

46. Victoria sandwich (as recipe)

47. Six ginger biscuits (as recipe)

48. 6 pieces of Apple Tray Cake (as recipe)

49. Six sausage rolls (own recipe)

***Handicraft***

50. Any hand knitted article

51. A hand and/or machine sewn article

52. A stuffed toy

53. A painting or drawing (max size A3)

54. Original hand-made article for use or decoration not included in other handicraft classes

***Photography***

N.B. Photographs should be no larger than A4 size and unframed

55. A photograph of Watchfield

56. Any landscape scene

57. A portrait

58. A single bloom of any flower

***Children’s Classes***

***(Under 5, 6-10 years old, 11 & over)***

59. An arrangement of garden flowers in a toy

60. A model of an animal made from vegetables or/and fruit

61. A drawing or a painting of a ladybird (sizeA5)

62. A miniature garden on a dinner plate

63. Six Jam Tarts made with shortcrust pastry (as recipe)

***Recipes***

**Scones**

8ozs (225g) plain flour, 2ozs (50g) butter, 1 tablespoon sugar, half teaspoon bicarbonate of soda, one teaspoon cream of tartar, milk to mix.

Mix dry ingredients, rub in butter and mix with milk. Roll out and shape using a two inch cutter and place on a greased baking tray. Brush with milk or egg and bake in a preheated oven at 210oC, mark 7

**Ginger Nuts**

4ozs (100g) self-raising flour, half teaspoon bicarbonate of soda, 1-2 teaspoons ginger, 1 teaspoon cinnamon, 2 teaspoons caster sugar, 2ozs (50g) butter, 3ozs (75g) golden syrup.

Sift together flour, bi-carb, ginger, cinnamon and sugar. Melt butter, stir in syrup. Add all dry ingredients and mix well. Roll into small balls and place well apart on a greased baking tray. Bake in centre of oven at 190 oC, mark 5 for 15-20 minutes. Cool slightly before putting on cooling tray

**Apple Tray Cake**

1lb (450g) Bramley apples, juice of half a lemon, 8ozs (225g) softened butter, 10ozs (275g) caster sugar, 4 eggs, 2 teaspoons vanilla extract, 12ozs (340g) self-raising flour, 2 teaspoons baking powder. Demerara sugar to sprinkle.

Peel, core and thinly slice apples and squeeze lemon juice over. Set aside.

Mix butter, caster sugar, eggs, vanilla extract, flour and baking powder until smooth. Spread half the mixture into greased and lined 27cm x 20cm tin. Arrange half of the apples over the top of the mix, then repeat. Sprinkle with Demerara sugar.

Bake for 45 minutes at 180 oC, mark 4 until golden and springy to touch. Leave to cool in tin for ten minutes, then turn out, remove paper. Cut into bars or squares.

**Victoria Sandwich**

6 ozs (170g) self-raising flour, 6 ozs (170g) butter, 3 eggs, 6 ozs (170g) caster sugar, pinch of salt. Cream butter and sugar, add eggs, fold in flour and salt. Cook in two prepared 7 inch (17.5cm) sandwich tins at 175 oC, mark 3 for 20- 25 minutes. Cool on a wire rack, sandwich with jam and dredge top with caster sugar.

**Jam Tarts**

8 ozs (200g) plain flour, half teaspoon salt, 4 ozs (100g) butter. Cold water to mix.

Rub butter into flour until it resembles fine bread crumbs. Add water and mix together.

Roll out on a lightly floured board and cut into rounds and place in a patty tin. Add a small amount of jam and bake at 180 oC, mark 4

***Rules***

1. The judge’s decision is final

2. No exhibit shall be removed

until 4.30pm

3. No person other than those

appointed will be allowed in the

room whilst judging is taking

place

4. Exhibitors are invited to donate

exhibits for sale. Exhibits not

cleared by 4.45pm will be

auctioned at 5pm

5. Challenge Cup (awarded for 1

year) for exhibitor with highest

cumulative points (1st prize: 5

points, second prize: 4 points,

3rd prize: 3 points, 4th prize: 2

points, Commendation: 1 point)

6. No exhibits will be accepted

after 11.30am

**Good Luck!**

**You can hire**

**Watchfield Village Hall**

**for your event or activity**

Large Hall £7.50 per hour

Small Hall £7.50 per hour

Facilities include toilets, showers, use of the kitchen, stage, piano, car parking. To book please call Ruth on 01793 782234 ([r.holman96@btinternet.com](mailto:r.holman96@btinternet.com))

For classes, clubs and activities in Watchfield Village Hall, please look at the timetable on the doors and noticeboards, visit the Watchfield Village Hall section of www.watchfield.org or call Ruth on 01793 782234 ([r.holman96@btinternet.com](mailto:r.holman96@btinternet.com))

*All profits go towards the upkeep of and improvements to Watchfield Village Hall*

Watchfield Village hall management

Committee

WATCHFIELD horticultural & craft SHOW

# August 30th 2014

# 2pm to 4.30pm

# (entries 8.30-11.30am)

# Watchfield

# Village Hall

# Chapel Hill SN6 8TA

# Contact Ruth 01793 782234

# or Sue 01793 780329 or see www.watchfield.org for

# details

FLOWERS



PRODUCE



HOME ECONOMICS



CRAFT

